

**FINAL**  
Examination Paper

(COVER PAGE)

Session : April 2016

Programme : Diploma In Culinary Arts (DCA)

Course : DCA2109 : Cake and Cake Decoration

Date of Examination : July 28, 2016 (Thursday)

Time : 8:00 am – 10:00 am Reading Time: Nil

Duration : 2 Hours

Special Instructions :

Section A: FIFTY (50) Multiple Choice questions. Answer ALL the questions.

Section B : TEN (10) short answer questions. Answer ALL the questions.

**IMPORTANT NOTE** : **THIS PAPER SHOULD NOT BE TAKEN OUT OF THE EXAMINATION HALL**

Materials permitted :

Nil

Materials provided : **OMR Sheets**

Examiner (s) : Chef Syamsul Idham Musa

Moderator : Mr Muhamad Shah Kamal Ideris

DIPLOMA IN CULINARY ARTS PROGRAMME (DCA)  
DCA2109: CAKE AND CAKE DECORATION  
FINAL EXAMINATION: APRIL 2016 SESSION

**SECTION A: (50 marks)**

**Instructions:** This section consists of **FIFTY (50)** multiple choice questions. Answer **ALL** questions. **ONE (1)** mark per question.

1. All ingredients must be weighed accurately.
  - A. Folding or punching
  - B. Bulk fermentation
  - C. Mixing
  - D. Scaling ingredients
  
2. An advantage of the \_\_\_\_\_ is that it makes it easy to use different metal tips to create a wide variety of designs. Also, a pastry bag holds more icing than a paper corn cone.
  - A. pastry brush
  - B. recycle bag
  - C. plastic bag
  - D. pastry bag
  
3. A spatula with a long, flexible blade for spreading and smoothing icings and fillings.
  - A. Steel scraper
  - B. Serrated knife
  - C. Palette knife
  - D. Offset spatula
  
4. A pedestal with a flat, rotating top, which simplifies the job of icing cakes.
  - A. Turntable
  - B. Brushes
  - C. Icing screen
  - D. Sugar dredger

5. For making paper cones.
- A. Doilies paper
  - B. Parchment paper
  - C. Aluminium foil
  - D. Plastic wrap
6. Looks like a large metal saltshaker. Used to dust cakes with confectioners' sugar.
- A. Pastry tips
  - B. Nozzles
  - C. Round cutter
  - D. Sugar dredger
7. Used to remove crumbs from a cake, to apply dessert syrups to sponge cake layers and to glaze the surfaces of cakes and other coatings.
- A. Roller cutter
  - B. Roller docker
  - C. Brushes
  - D. Rolling pin
8. Two methods are used to make cake decorations; the contact method and the \_\_\_\_\_.
- A. bagged method
  - B. falling method
  - C. dropped method
  - D. piping method
9. \_\_\_\_\_ are ideal for volume service because they require little labor to bake, ice and decorate. They keep well as long as they are uncut. For special occasions, sometimes decorated as a single unit with a design or picture in colored icing.
- A. Sheet cakes
  - B. Angel food cakes
  - C. High ratio cakes
  - D. Sponge cakes

10. Baked Puddings that contain additional ingredients, usually in large quantities. The procedure for making baked puddings is the same as for making baked custard is \_\_\_\_\_ or \_\_\_\_\_.
- A. roasting or braising.
  - B. roasting or stewing.
  - C. baking or stewing.
  - D. baking or braising.
11. \_\_\_\_\_ is a types of puddings made from milk, cereals and additional ingredients (bread, rice, oats, sago, tapioca, semolina). Methods of cooking are baking and boiling.
- A. Starch thickened pudding
  - B. Cream pudding
  - C. Milk puddings
  - D. Bound with gelatin
12. \_\_\_\_\_ is stabilized using gelatin. Made by heating cream and milk with sugar, adding vanilla and gelatin. Chilling in molds until set.
- A. Starch thickened pudding
  - B. Cream pudding
  - C. Milk puddings
  - D. Bound with gelatin
13. The following ingredients may be measured by volume:
- A. Flour, milk, eggs.
  - B. Water, sugar, eggs.
  - C. Water, milk, butter.
  - D. Water, milk, eggs.
14. Fat is incorporated into the dough in many layers by means of a rolling and folding procedure.
- A. Sponge dough.
  - B. Rich dough.
  - C. Lean dough.
  - D. Rolled-in or laminated dough.

15. Puff pastry or puff dough is one of the most difficult of all bakery products to prepare.
- A. The rolling-in procedure requires a great deal of pastry margarine and sugar.
  - B. The rolling-in procedure requires a great deal of time and care.
  - C. The rolling-in procedure requires a great deal of yeast and salt.
  - D. The rolling-in procedure requires a great deal of time and chilling.
16. Puff pastry should be baked in a hot oven of \_\_\_\_\_ - \_\_\_\_\_.
- A. 200°C - 220°C.
  - B. 200°C - 210°C.
  - C. 190°C - 200°C.
  - D. 180°C - 190°C.
17. Blitz puff paste is actually flaky pie dough that is rolled and folded like regular puff dough. Blitz puff pastry is much easier and quicker to make than classic puff dough. Blitz is German for \_\_\_\_\_.
- A. lightning.
  - B. raining.
  - C. twister.
  - D. drying.
18. In order for gluten to be developed:
- A. The proteins must first absorb vinegar.
  - B. The proteins must first absorb butter.
  - C. The proteins must first absorb margarine.
  - D. The proteins must first absorb oil.
19. Staling is the change in texture and aroma of baked goods is due to; change in structure, loss of moisture by the starch granules. Staling can be slowed by these techniques:
- I. Protecting the product from air.
  - II. Adding moisture retainers to the formula.
  - III. \_\_\_\_\_.
- A. Chilling.
  - B. Freezing.
  - C. Thawing.
  - D. Wrapping.

20. Mixing yeast dough has three main purposes:
- I. To combine all ingredients into a uniform, smooth dough.
  - II. To distribute the yeast evenly throughout the dough.
  - III. \_\_\_\_\_.
- A. To develop gluten.
  - B. To develop protein.
  - C. To develop starch.
  - D. To develop yeast.
21. They are three principal mixing methods are used for yeast dough:
- I. \_\_\_\_\_.
  - II. The modified straight dough method.
  - III. The sponge method.
- A. The left dough method.
  - B. The bottom dough method.
  - C. The straight dough method.
  - D. The right dough method.
22. Cool angel food cakes and chiffon cakes upside down in pans so they do not fall back into the pans and lose volume. Support the edges of the pan so the top of the cake is off the bench. When cool, loosen the cake from sides of the pan with a \_\_\_\_\_ and carefully pull out the cake.
- A. zester
  - B. peeler
  - C. spatula
  - D. cake comb
23. After a rich meal, a piece of fresh fruit can be a light and refreshing dessert. Most diners however are happier with something that requires a little more effort from the kitchen. Serving fresh fruit, such as berries with cream or a sauce such as \_\_\_\_\_.
- A. sabayon, crème anglaise or coulis
  - B. sabayon, crème caramel or compote
  - C. sabayon, crème brulee or fruit puree
  - D. zabaglione, chocolate praline or coulis

24. Shake to hear liquid inside; fruits with no liquid are dried out. Avoid cracked fruit and fruits with wet "eyes". Pierce eye with ice pick or nail and drain liquid. Crack with hammer and remove meat from shell. Peel brown skin with paring knife or vegetables peeler.
- A. Apples
  - B. Coconuts
  - C. Figs
  - D. Grapefruit
25. \_\_\_\_\_ and other modified starches and used for products that are to be frozen.
- A. Cornstarch
  - B. Instant starches
  - C. Waxy maize
  - D. Potatoes
26. \_\_\_\_\_ is precooked or pregelatinized, they thicken cold liquids without further cooking.
- A. Cornstarch
  - B. Instant starches
  - C. Waxy maize
  - D. Potatoes
27. Has a tough, waxy texture. Small particles of the fat tend to hold their shape in a dough or batter. Does not melt until a high temperature is reached.
- A. Emulsified shortening.
  - B. Butter and margarine.
  - C. Regular shortening.
  - D. Oil.
28. Used whenever the weight of sugar in a cake batter is greater than the weight of flour.
- A. Emulsified shortening.
  - B. Butter and margarine.
  - C. Regular shortening.
  - D. Oil.

29. Is especially formulated for puff pastry and other dough that form layers.
- A. Butter and margarine.
  - B. Regular shortening.
  - C. Oil.
  - D. Pastry margarine.
30. Hard and brittle when cold, soft at room temperature and melts easily.
- A. Butter and margarine.
  - B. Regular shortening.
  - C. Oil.
  - D. Pastry margarine.
31. Liquid fats and used in the bakeshop are limited primarily to:
- I. Greasing pans and proofing bowls.
  - II. Deep-frying doughnuts.
  - III. Serving as a wash for some kinds of rolls.
- A. Butter and margarine.
  - B. Regular shortening.
  - C. Oil.
  - D. Pastry margarine.
32. Also known as \_\_\_\_\_ is made of three basic elements: crème anglaise, gelatin, whipped cream.
- A. mousse
  - B. bavarian
  - C. soufflé
  - D. crème brulee
33. Any soft or creamy dessert made light and fluffy by the addition of whipped cream and/or beaten egg whites. Many kinds of bases are used. The base may be nothing more than melted chocolate or puréed fresh fruit.
- A. Mousse
  - B. Bavarian
  - C. Soufflé
  - D. Crème brulee

34. \_\_\_\_\_ are lightened with beaten egg whites, and then baked. Baking causes it's to rise like a cake because the air in the egg foam expands when heated.
- A. Mousse
  - B. Bavarian
  - C. Soufflé
  - D. Crème brulee
35. Most popular as fillings for pies. They may also be served more simply as puddings and chilled desserts.
- A. Chiffon
  - B. Mousse
  - C. Bavarian
  - D. Soufflé
36. Customarily use the term sugar from sugar cane or beets. This is the chemical name for these sugars.
- A. Sucrose.
  - B. Molasses.
  - C. Glucose.
  - D. Malt syrup.
37. Concentrated sugar cane juice.
- A. Sucrose.
  - B. Molasses.
  - C. Glucose.
  - D. Malt syrup.
38. Liquid sweetener consisting mainly of a sugar and it is made by converting cornstarch into simpler sugar compounds by the use of enzymes and resembles corn syrup but is colorless and nearly tasteless.
- A. Molasses.
  - B. Glucose.
  - C. Malt syrup.
  - D. Honey.

39. Used primarily in yeast breads, serves as food for the yeast and adds flavor and crust color to the breads.
- A. Molasses.
  - B. Glucose.
  - C. Malt syrup.
  - D. Honey.
40. A natural sugar syrup, consists largely of glucose and fructose, plus other compounds that give it flavor and contains invert sugar. Stays smooth and resists crystallizing. Contains acid, which enables it to be used with baking soda as a leavening.
- A. Molasses.
  - B. Glucose.
  - C. Malt syrup.
  - D. Honey.
41. This is the basic liquid in baking, especially in breads and normally suitable for most baking purposes. In some localities, may be hard, meaning it contains many dissolved minerals. These minerals interfere with proper gluten development.
- A. Water.
  - B. Milk and cream.
  - C. Eggs.
  - D. Yeast.
42. This liquid contributes to the: texture, flavor, nutritional value, keeping quality, and give crust color of baked goods. This products also include; liquid whole and skimmed, butter and dry solids.
- A. Water.
  - B. Milk and cream.
  - C. Eggs.
  - D. Yeast.
43. This item perform the following functions in baking; structure, emulsification of fats, leavening, shortening action, moisture, flavor, nutritional value and color.
- A. Water.
  - B. Milk and cream.
  - C. Eggs.
  - D. Yeast.

44. This is a microscopic plant. As a living organism, it is sensitive to temperatures.
- A. Water.
  - B. Milk and cream.
  - C. Eggs.
  - D. Yeast.
45. \_\_\_\_\_ are mixtures of baking soda plus an acid to react with it. Single-acting require only moisture to be able to release gas. Double-acting release some gas when cold, but they require heat for complete reaction.
- A. Milk and cream
  - B. Eggs
  - C. Yeast
  - D. Baking powder
46. \_\_\_\_\_ is incorporated into a batter primarily by two methods: creaming and foaming. This expands during baking and leavens the product.
- A. Salt
  - B. Steam
  - C. Leavening
  - D. Air
47. When water turns to \_\_\_\_\_, it expands to 1,600 times its original volume. Because all baked products contain some moisture, \_\_\_\_\_ is an important leavening agent. Puff pastry, cream puffs, popovers, and pie crusts use it as their major or only leavening agent.
- A. salt
  - B. steam
  - C. leavening
  - D. air
48. This is more than just a seasoning or flavor enhancer and also has these functions:
- I. Strengthens gluten structure and makes it more stretchable.
  - II. Improves the texture of breads.
  - III. Inhibits yeast growth.
- A. Salt
  - B. Steam
  - C. Leavening
  - D. Air

49. Also called the conventional method. This method is still used for many types of butter cakes.
- A. Sponge method.
  - B. Two-stage method.
  - C. Creaming method.
  - D. Straight method.
50. Also called the blending method and developed for use with modern high-ratio shortenings.
- A. Sponge method.
  - B. Two-stage method.
  - C. Creaming method.
  - D. Straight method.

**Section B : (50 marks)**

**Instructions :** This section consists of **TEN (10)** short answer questions. Answer **ALL** questions.

**Question 1**

Salt is more than just a seasoning or flavor enhancer in bakeshop production. List **THREE (3)** function of salt in bakeshop production and explain what "Extracts" means in flavoring?  
(5 marks)

**Question 2**

State **FIVE (5)** basic mixing methods for most cakes prepared in the modern bakeshop.  
(5 marks)

**Question 3**

Name **THREE (3)** guidelines will help to avoid cake failures and **TWO (2)** causes in baking process when the ovens are too hot.  
(5 marks)

**Question 4**

The purpose of HACCP is to identify, monitor and control dangers of food contamination. It is a system of seven steps. Describe **ANY FIVE (5)** from the seven step of HACCP practice.

(5 marks)

**Question 5**

There are six basic kinds of icing. List down any **FIVE (5)** kinds of icing in producing layered cake.

(5 marks)

**Question 6**

There are many dozens of techniques for decorating cakes. List down any **FIVE (5)** the simpler and more commonly used techniques for decorating cakes.

(5 marks)

**Question 7**

Egg mixtures are good breeding grounds for bacteria that cause food poisoning. Sanitation and food safety are highly important especially in basic custard and cream preparation. Always use clean and sanitized equipment. State **THREE (3)** strict sanitation procedures should be following and **TWO (2)** tips to avoid custard (egg mixture) curdling and burn.

(5 marks)

**Question 8**

The actual process of melting and tempering chocolate consists of three steps. Briefly explain "Melting", "Tempering" and "Rewarming".

(5 marks)

**Question 9**

Explain what is Gluten? List any **THREE (3)** in order for gluten to be develop.

(5 marks)

**Question 10**

Define "Garnish" and name **FOUR (4)** types of items that can be used as garnish for a dessert.

(5 marks)

**-THE END-**

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